



**BREWERS
GUILD
OF NEW ZEALAND**

BGNZ Position Statement

SERVING OF NON-ALCOHOLIC BEER ON TAP

The Brewers Guild of New Zealand is committed to ensure that our members and the wider industry consider best practice in relation to non-alcoholic beer.

The production and serving of non-alcoholic beer is fundamentally different from traditional alcoholic styles. Without alcohol, these brews create unique regulatory, production, public health and safety considerations that brewers must navigate. It is well known that alcohol provides protection and limits pathogenic bacteria in beer. There has, however, been little research on the growth and survival of pathogens in non-alcohol beer.

Serving of non-alcoholic beer packaged (cans/bottle) is considered safe as long as the liquid is pasteurised, however non-alcoholic beer served from kegs involves many circumstances that could introduce contamination and/or stimulate bacterial growth. These could include temperature, transport, storage and poorly maintained draught systems.

Until there is further research, and we fully understand the potential risk to public health, **the Brewers Guild of New Zealand encourages all of our members to REFRAIN from serving non-alcoholic beers on draught. We also recommend best practice is to PASTEURISE all non-alcoholic beer or have it tested and certified as safe by an approved laboratory.**

At this stage we do not believe there is any specific guidance from MPI however the Brewers Guild will consult with the relevant agencies and to work with them to identify best practices to ensure public safety.

For more information, please see the following links:

<https://www.brewersassociation.org/association-news/non-alcohol-beer-on-draught-is-it-safe/>

<https://news.cornell.edu/stories/2023/12/nonalcoholic-beer-higher-risk-foodborne-pathogens>